

AMENDMENTS TO THE CLAIMS

1. (Original) A method for preparing conjugated linolenic acids comprising the steps of:

(a) blending a or a mixture of vegetable oils and/or fats including various concentrations of alpha or gamma and or both linolenic acids with a base to produce a reaction mixture;

(b) recovering said conjugated linolenic acids from the reaction mixture; and

(c) subjecting the reaction mixture to urea complexation or liquid chromatography.

2. (Original) A method as defined in claim 1, wherein said oils and/or fats are selected from the group consisting of amebia, basil, candelnut, flax (linseed), linola, gold of pleasure, hemp, mustard, perilla, soybean, canola, walnut, chia, crambe, echium, hop, kiwi, pumkin, black currant seed oil, purslane seed oil, borage oil, and evening primrose oil as well as any other oil, wax, ester or amide which comprises free and/or derivatized linolenic acid.

3. (Original) A method as defined in claim 2, wherein said base is selected from the group consisting of sodium hydroxide, sodium alkoxylate, sodium metal, potassium hydroxide, potassium alkoxylate, potassium metal and strong base resins.

4. (Original) A method as defined in claim 3, further comprising isolating from said reaction mixture geometrical isomers of partially and/or and fully conjugated isomers of said conjugated linolenic acids.

5. (Original) A method as defined in claim 1, wherein said blending is performed in a polyol solvent.

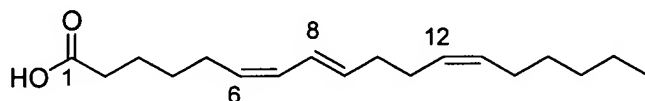
6. (Original) A method as defined in claim 5, wherein said polyol is selected from the group consisting of propylene glycol, glycerol and ethylene glycol.

7. (Original) A method as defined in claim 6, wherein said blending is performed at temperatures ranging from about 20 °C to about 280 °C over a period of time ranging from about 30 seconds to about 18 hours.

8. (Original) A method as defined in claim 3, wherein said liquid chromatography is reverse phase liquid chromatography.

9. (Currently amended) A method as defined in ~~claims 1 to 8~~ claim 1, wherein said conjugated linolenic acids are selected from the group consisting of 9Z,11E,15Z-octadecatrienoic acid, 9Z,13E,15Z-octadecatrienoic acid, 6Z,8E,12Z-octadecatrienoic acid, and 6Z,10E,12Z-octadecatrienoic acid.

10. (Original) A 6Z,8E,12Z-octadecatrienoic acid of formula 1:



Formula 1

obtained by the method of Claim 1.

11. (Original) A method for preparing 9Z,11E,15Z-octadecatrienoic acid and 9Z,13E,15Z-octadecatrienoic acid comprising:

- (a) blending linseed oil with a base to produce a reaction mixture; and
- (b) recovering said conjugated linolenic acids from the reaction mixture.

12. (Original) A use of conjugated linolenic acids selected from the group consisting of 9Z,11E,15Z-octadecatrienoic acid, 9Z,13E,15Z-octadecatrienoic acid, 6Z,8E,12Z-octadecatrienoic acid, and 6Z,10E,12Z-octadecatrienoic acid in nutritional, cosmetic, and nutraceutical applications, characterized in that the linolenic acids are obtained by the method of claim 1.